

MAX'S OYSTER BAR

DESSERT MENU

PASTRY CHEF:

MYRIAM X. VALENTIN

MAXclassics

CRÈME BRÛLÉE

Cardamom Spiced | Sugar Cookie | 7

PAIR WITH COQUITO | 10

COLD FUSION

GELATOS & SORBETS

Walpole, MA | Selections change
daily | 6

KEY LIME PIE

blood orange sauce | whipped cream
graham crust | lime zest | 8

PAIR WITH MICHELE CHIARLO NIVOLE | 7

HOUSE MADE ALMOND BISCOTTI | each 1.5



SEASONAL & LOCAL

ORCHARD APPLE FRITTERS

spiced crème anglaise | | 8

PAIR WITH MICHELE CHIARLO NIVOLE | 7

SEASONAL FRUIT CRISP

toasted almond topping |
gelato pairing | 8

PAIR WITH RAMOS-PINTO 20 YEAR OLD
TAWNY | 15

WHISKEY CINNAMON

BREAD PUDDING

butter pecan gelato |
whiskey sauce | 8

PAIR WITH WINTER JULEP | 11

CHOCOLATE

FLOURLESS ALMOND CHOCOLATE CAKE

caramel chocolate sauce | chocolate "dirt" |
pear sorbet | 8

PAIR WITH REMY MARTIN VSOP | 12

MOLTEN CHOCOLATE

TRUFFLE BEIGNETS

sugar dusted | 8

PAIR WITH GRAND MARNIER | 8

MELTING CHOCOLATE COOKIES | three cookies | 3

COFFEE & ESPRESSO

BARONET COFFEE

Regular or Decaf | 2.5

LAVAZZA ESPRESSO

Regular or Decaf | 2.75

DOUBLE ESPRESSO | 4

MACCHIATO

Espresso with a dollop of froth | 3.25

CAPPUCCINO

Espresso with frothed milk | | 3.25

LATTE

Espresso & steamed milk topped with froth | 3.95

HARNEY TEAS | 2.5

HOT CINNAMON SPICE

Black tea | 3 types of
cinnamon | clove | orange
peel

CHAMOMILE

Egyptian chamomile flowers
| naturally caffeine-free

EARL GREY SUPREME

Four black teas | silvertips |
oil of bergamot

POMEGRANATE

OOLONG

Ti Quan Yin Oolong

DRAGON PEARL

JASMINE

Light colored brew is full of
floral and sweet

ORGANIC ENGLISH

BREAKFAST

Chinese black tea from
Keemun

JAPANESE SENCHA

Green tea | handpicked in
spring | soft light unique
and uncommon flavor

MINT VERBENA

Peppermint & lemon
verbena | naturally
caffeine-free